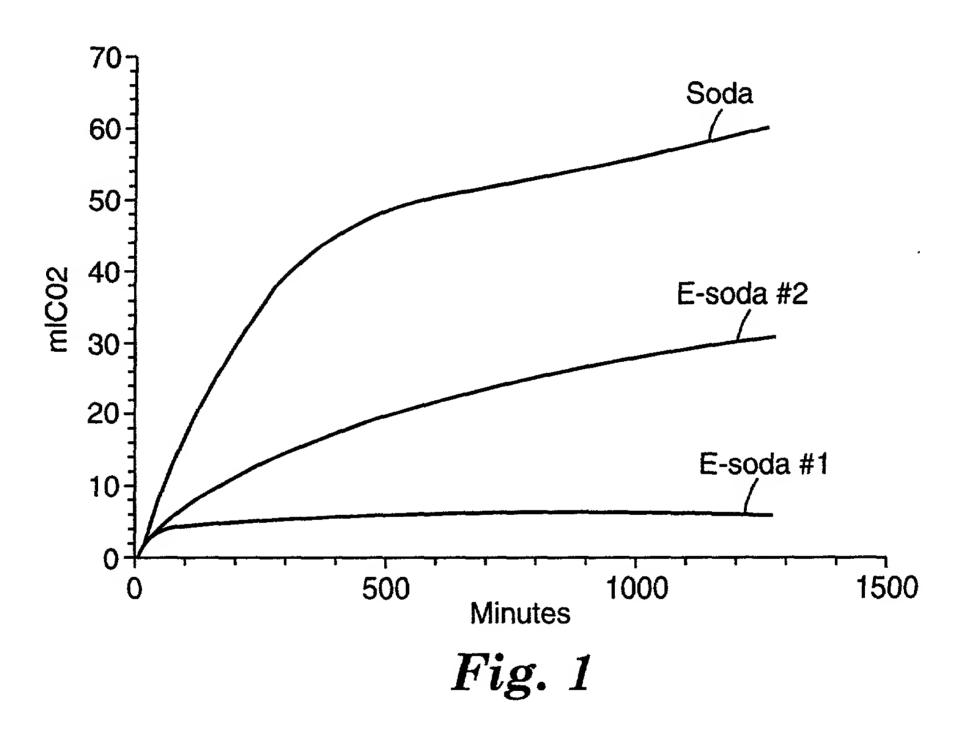
Risograph gas evolution plot @ 23.8°C for 50 gm biscuit dough samples made with sodium bicarbonate (soda), E-soda #1 and E-soda #2



Reaction rate versus batter temperature for various leavening agents

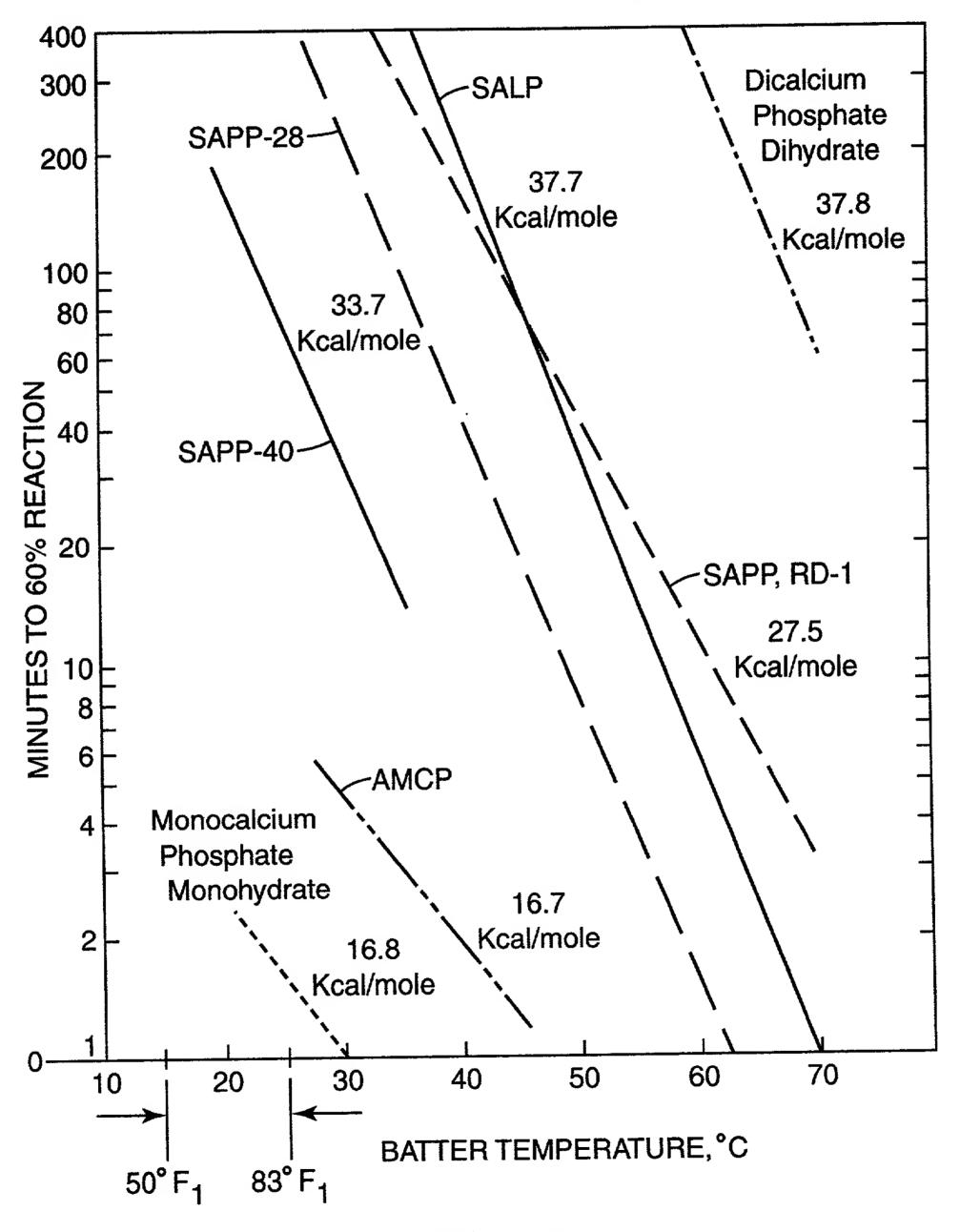
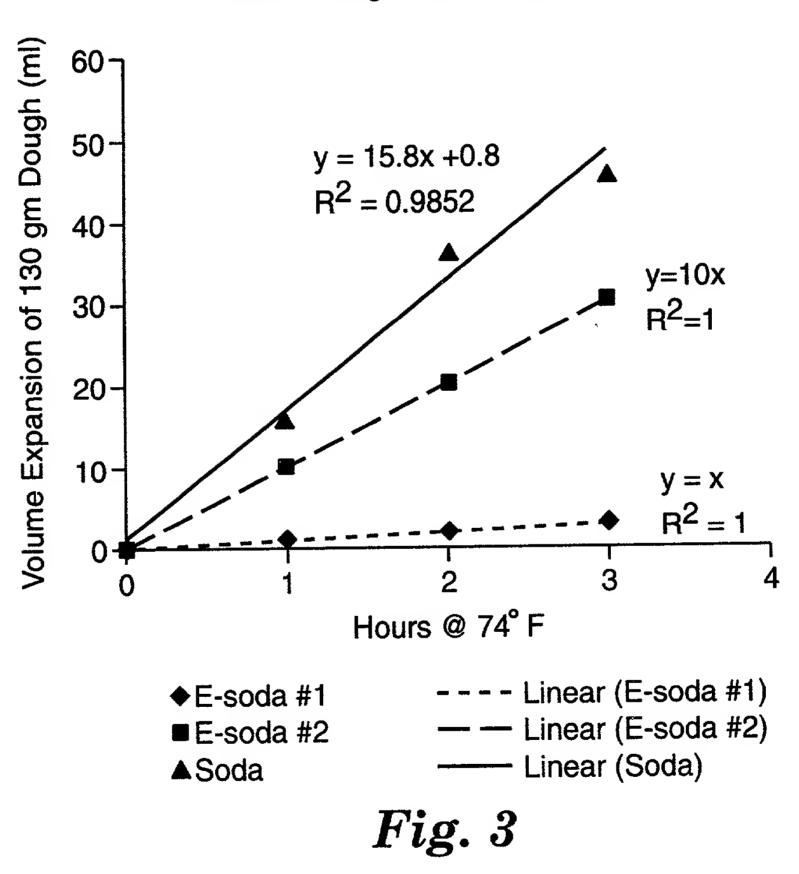


Fig. 2

Biscuit dough volume expansion



Low pressure refrigerated dough package value (average) vs time @45°F

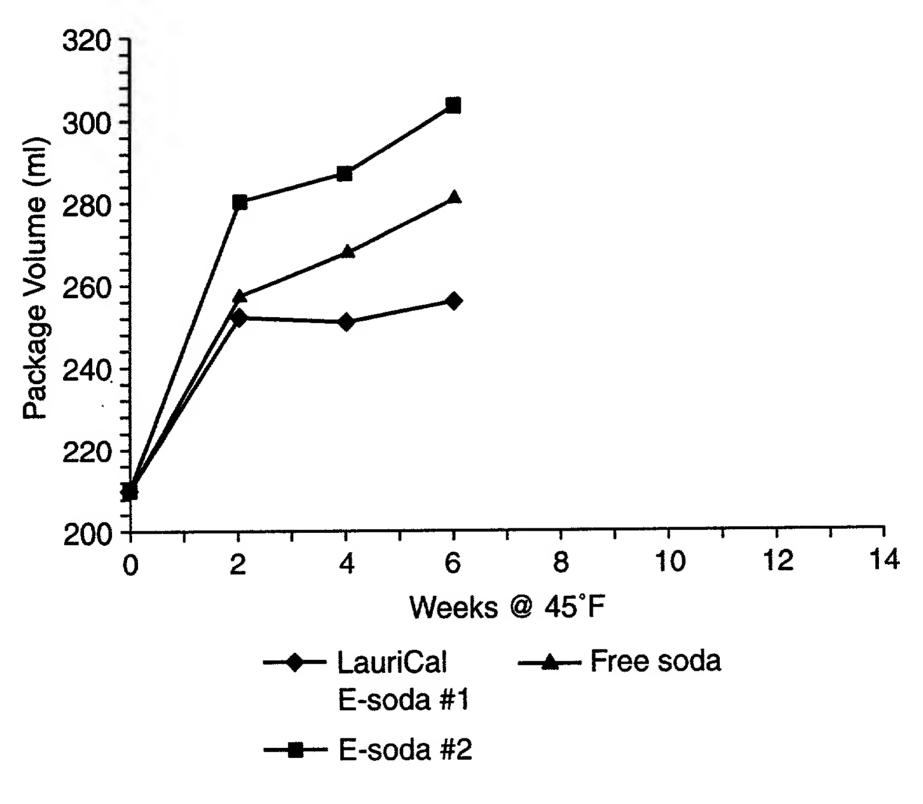


Fig. 4